



PRODUCT SPECIFICATION

Product:

Strawberry fruit paste

Article number:

10339

Name of the food:

Strawberry paste

Customs Tariff Number:

20079933

Country of origin:

Germany

Field of application:

A fruit paste for the production of fine confectionery products such as creams, desserts, cream cakes and slices, sorbet, ice creams, cream ice, desserts and filling masses.
- baking and freeze-thaw stability -

Product description:

Appearance:

dark red, viscous paste with chunky strawberry content

Odour:

fruity-ripe, fresh like strawberries

Taste:

fruity-ripe, fresh like strawberries

Recommended dosage:

30-60 g : 1000 g final product depending on the respective product properties.

Ingredients:

Sugar, glucose syrup, strawberries (18 %), strawberry juice concentrate (16.5 %), acid citric acid, colouring foodstuff natural elderberry fruit extract, natural strawberry flavour with other natural flavours, stabilisers: cellulose gum and xanthan gum.

Ethanol content (calculated):

0 %mas.

Fruit content:

34.5 % (from strawberries and strawberry juice concentrate)

Labelling recommendation for prepacked foods:

Strawberry paste (Sugar, glucose syrup, strawberries (18 %), strawberry juice concentrate (16.5 %), acid citric acid, colouring foodstuff natural elderberry fruit extract, natural strawberry flavour with other natural flavours, stabilisers: cellulose gum and xanthan gum).

Labelling recommendation for non-prepacked foods:

Not subject to labelling

Physico-chemical parameters:

Parameter	Value	Specification
pH value (20 °C; potentiometric)		3 +/- 0,5
Brix (20 °C; refractometric)	°Brix	70 °Brix +/- 3



Microbiological parameters:

	Reference value
Aerobic mesophilic plate count (cfu/g)	<10 ⁴
Yeasts (cfu/g)	<10 ²
Moulds (cfu/g)	<10 ²

Nutritional information per 100 g (calculated):

Energy:	1148 kJ / 270 kcal
Fat:	< 0,5 g
of which saturates:	< 0,1 g
Carbohydrate:	61 g
of which sugars:	46 g
Fibre:	0,6 g
Protein:	0,7 g
Salt:	0,09 g

Allergens according to Regulation (EU) 1169/2011:

Allergen	yes	no
Cereals containing gluten and products thereof		X
Wheat		X
Rye		X
Barley		X
Oats		X
Spelt		X
Khorasan wheat		X
Crustaceans and products thereof		X
Eggs and products thereof		X
Fish and products thereof		X
Peanuts and products thereof		X
Soybeans and products thereof		X
Milk and products thereof (including lactose)		X
Nuts and products thereof		X
Almonds (<i>Amygdalus communis</i> L.)		X
Hazelnuts (<i>Corylus avellana</i>)		X
Walnuts (<i>Juglans regia</i>)		X
Cashews (<i>Anacardium occidentale</i>)		X
Pecan nuts (<i>Carya illinoensis</i> (Wangenh.) K. Koch)		X
Brazil nuts (<i>Bertholletia excelsa</i>)		X
Pistachio nuts (<i>Pistacia vera</i>)		X
Macadamia or Queensland nuts (<i>Macadamia ternifolia</i>)		X
Celery and products thereof		X
Mustard and products thereof		X
Sesame seeds and products thereof		X
Sulphur dioxide and sulphites (> 10 mg/kg or 10 mg/l SO ₂)		X
Eggs and products thereof		X
Lupin and products thereof		X
Molluscs and products thereof		X



Information on GMO according to Regulation (EC) 1829/2003 and Regulation (EC) 1830/2003:

The product does not contain genetically modified organisms (GMO) as defined in Regulation (EC) 1829/2003 in conjunction with Regulation (EC) 1830/2003, does not consist of GMO, has not been produced from GMO and does not contain ingredients produced from GMO.

This excludes adventitious or technically unavoidable contamination with GMO up to a threshold of 0.9%, based on the individual ingredient.

Information on nanotechnology and ionising radiation:

This product and also its raw materials have neither been irradiated nor manufactured using nanotechnology.

Information about specific diets:

	Suitable	Certificate available
kosher	yes	no
halal	yes	no
vegetarian	yes	
vegan	yes	

Declaration of Conformity for Packaging Materials:

We hereby confirm that all primary packaging materials used are intended to come into contact with food and - if applicable to the respective packaging material - comply with the following legal and normative bases:

- Regulation (EC) 1935/2004
- Regulation (EC) 2023/2006
- Regulation (EU) 10/2011
- Regulation (EC) 1907/2006
- Directive 94/62/EC
- Directive 85/572/EEC
- German Lebensmittel- und Futtermittelgesetzbuch (LFGB)
- DIN EN 602:2004

Minimum shelf life: 18 months

Storage conditions: cool, dark and dry storage in original closed packaging

Packaging:

10339-03-01 3 kg bucket
24 buckets per layer; 5 layers per pallet = 120 buckets

10339-10-01 10 kg bucket
11 buckets per layer, 4 layers per pallet = 44 buckets

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Deviations may occur in individual cases due to technical production reasons, due to different provenances and due to the fluctuation margins customary with natural raw materials. Against this background and due to possible changes in the law, no guarantee can be given for the correctness of the information.
Improper transport and/or improper storage may result in quality changes that are beyond our control.
In the case of the specified regulations, reference is made to the applicable law in the currently valid version.